

WOMAN'S VARIED INTERESTS

To Make the Most of Summer Fruit

Unusual Recipes for Fritters and Compotes

Banana and French Sausage Croquettes.

Steam four large bananas until tender, then mash them fine and add to them one small can of the French sausage, a small cup of fine crumbs and salt, a little Mignonette pepper, a teaspoon of green mustard with fine herbs, a tablespoon of melted butter and one beaten egg. Roll into croquettes, dip in egg, then in crumbs and fry in butter. Drain and serve with broiled veal cutlets.

Peach Souffle.

Pare and carefully steam six ripe peaches, drain and mash fine, add pepper, salt, three well beaten eggs and a dash of sugar, pour into well buttered custard dishes and bake until they are brown and puffed up. Serve with broiled fish.

Peach Parfait.

Pare one dozen ripe peaches, add a cup of water, a half cup of sugar and boil until they fall to pieces, but do not let them burn. Put them through a puree sieve into a white enamel saucepan, add a teaspoonful of butter, salt and pepper and a pint of hot cream; mix and serve hot, but do not allow it to boil after the cream is added. This makes a very delicate puree for a luncheon party, and may be served cold if desired, in which case omit the butter.

Plum Fondue.

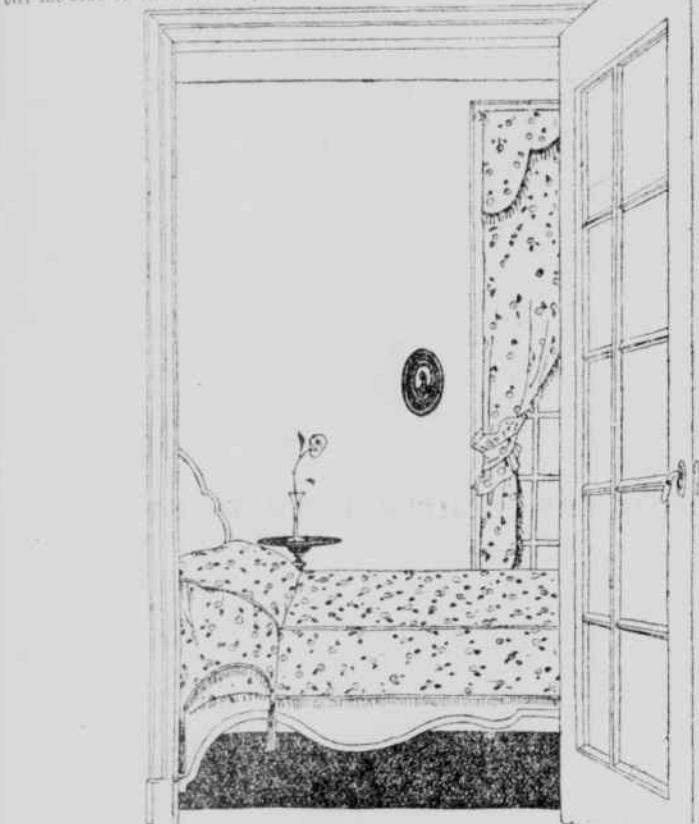
Take two cupfuls of pitted Damson plums, stew until tender, adding a quarter cupful of sugar; when done and slightly cool add two cupfuls of freshly boiled rice, a gill of melted butter, pepper, salt, two beaten eggs and a half cupful of grated English cheese. Pour into a well buttered baking dish and bake a delicate brown. Serve with roast duck or a stuffed leg of lamb.

Green Gage and Rice Fritters.

Stone and stew two cupfuls of green gage plums, adding a half cupful of sugar. When done add two cupfuls of freshly boiled rice, a tablespoonful of ginger syrup in a cupful of water and enough flour to make the batter of the right consistency. Drop by spoonfuls into hot fat and serve after draining as a garnish for broiled or fried ham. Grape catsup, spiced gooseberries, ginger nuts and sweet pickled peaches cut with cold meats are all well known and are not difficult to make, and help to swell the varieties of cooked fruits that are not sweets but vegetable aids.

Chintz for Cheerfulness

Gay, flowering chintz, preferably in a small pattern, is used to make this bedspread and window curtain. One width of the material will cover a single bed. Additional strips are put on with a cord to fall over the sides of the bed. The pillow cover has an extra piece added in the same way, so that it extends over the side to the same depth as the cover of the bed. The



edges of both are finished with rose-colored, mercerized fringe, and long tassels may be put at the corners of the pillow cover. The curtains are made of the strips of the chintz and looped back with bands of the material frilled on either edge. The lambrequin is scalloped and it, as well as the edges of the curtains, is finished with the fringe.

Frozen Fish Proven a Safe Food

There Is Nothing in the Popular Prejudice Which Has Hindered the Development of the Use of This Substitute for Meat.

IN THE weekly news letter of the Department of Agriculture we are assured that a frozen fish is a good food value, a wholesome and cheap substitute for meat.

Recent investigations carried on by the department appear to indicate that the prejudice against the eating of fish, especially frozen fish, because of the alleged danger of ptomaine poisoning, is quite unfounded. A partial decomposition of either fish or meat may result in the formation of certain substances that cause digestive troubles. These substances are popularly known as ptomaines, although many of them have not yet been fully studied and their nature determined. The whole question is a very complex one, but there is, however, no reason for assuming that there is any more likelihood of ptomaines in fish than in meat. New processes of preserving fish by freezing, glazing and cold storage make it as safe an article of food as meat.

This popular prejudice has done much to hinder the development of what might be a far greater industry and has prevented the people from obtaining a wholesome, economical and attractive substitute for meat at the very time when the price of meat has been rising rapidly. Many persons eat fish only on "fast days," and especially on Fridays. The idea that "Friday is fish day" has compelled the fish trade to do what amounts largely to a one-day-in-the-week business. This, of course, has tended to make prices higher than necessary. With an increased demand the supply of fish would be much larger, and if the consumption were distributed evenly throughout the week the waste would be much less and the prices should consequently be lower.

Both scientific research and practical experience have shown that a fish properly frozen and kept under proper conditions remains perfectly good for a period of from one to one and a half years. This, of course, is much longer than there is any need of in practice, and permits a margin of safety which should be sufficient for all purposes. It is essential, however, that the fish be frozen in their freshest state and

jacketed with a coating of thin ice which excludes the air. In practice, the fish are now dressed by the removal of the entrails as soon as they are caught, thoroughly washed and laid in shallow pans. These pans are placed on the ice-covered pipes of the freezer, which usually is at a temperature a little lower than zero. After from twelve to twenty-four hours the fish are frozen solid. They then form a large cake, held together by the freezing of the thin layer of water between the fish. This cake is removed from the pan and dipped into water, which is at once frozen on the fish, forming a crystal glaze of ice like a transparent varnish. This glaze hermetically seals them. No air can reach them from the outside and no moisture can evaporate from the inside. The glazed fish are then kept at a temperature of from 7° to 15° F. until needed for consumption.

Frozen fish is thus the only fish product the composition of which is not altered in some way by the process of preservation. Canning, smoking, salting or pickling all alter the flavor of the treated article. With frozen fish, however, the envelope of ice has only to be melted in order to give us back an article of food that is practically identical with that taken from the sea. If it were not for such a method of preservation fish could not be depended upon as a constant source of food. In the fish trade there is a succession of glutted markets and periods of scarcity, and in consequence there are times when fresh fish brings so little that there is no profit in catching them, and there are other times when they cannot be obtained at any price. The freezing process serves as a balance wheel for the trade.

Another objection raised by many housewives is the fishy odor which makes them undesirable company for milk, butter and other articles commonly found in the family refrigerator. Fish can be kept in a refrigerator without affecting other foods if it is first put in a tin vessel with a tightly fitting lid. As a matter of fact, however, fish should be eaten as soon as possible after they have been received from the retailer. They should not be allowed to soak in water, as a certain amount of their food material is thus dissolved. Instead, they should be thawed slowly in an ice box and cooked as soon as this process is com-

America's Two Leading Social Workers Say Cities Err in Leaving Children Unprotected by Schools in Summer.

"The Necessity for School in Summer Greater, if Anything, than the Winter Need," Says Miss Lillian Wald, Advocating All-Year Sessions.

"There Can Be No Two Minds About What the Children Need but Teachers Should Not Suffer from Curtailed Vacations," Miss Addams Believes.

By Henrietta Rodman.

ALL-YEAR-ROUND schools for the children of cities like Chicago and New York are agreed necessities for the safeguarding of the child and the community as well, say Miss Lillian Wald and Miss Jane Addams, who has been her guest at the Henry Street Settlement.

"I believe that it is as important to keep the schools open in summer as it is to keep them open in winter," said Miss Wald. "I'm not sure that the schools are not more necessary for the child when his mother is exhausted by the heat, father is irritable and all control is relaxed."

Summer the Hardest Time of Year.

"Certainly summer is not the time for the teacher to be away. Summer is the very time when it's hardest for a youngster to be good in New York—hardest for everybody, perhaps. It's a period of comparative irresponsibility. Our strong moral fibres are relaxed. It is far harder to bring ourselves to a difficult duty than it is in winter. "A boy in whom I was interested came out one summer from a reformatory where he had been serving a term. I was just leaving for Europe and I was very anxious about him because there were no social agencies open to help him, to protect him from the manifold temptations of the streets. Before I returned home he fell into mischief again and was sent back to the reformatory."

"When he came out again it was winter. The schools were open. He was immediately taken into a world organized by society for his protection and development, and he was saved."

"It is a very grave mistake for society to suspend its work for the pro-

tection and development of children at the time when it is most needed.

Parents Need Schools.

"There can hardly be any difference of opinion as to the value of summer schools to the children and to the community," said Miss Jane Addams. "Chicago provides for them, as New York has been doing, by public appropriation. I appreciate, of course, the enormous burden which is laid upon the taxpayer, but I do not see how provision can be made for the needs of the children except by sacrifice made by the whole community."

"I am very doubtful about asking the teachers to give up any part of their vacations. The danger that always attends requests for more service without increase of pay is that they lead so often to exploitation."

Expert Study Needed.

"The matter should have not only most serious attention, but expert study as well," said Miss Wald. "The teachers themselves answer the question which the community is asking: 'Are five hours a day, five days a week and 190 days a year as much as a teacher can give to her work without exhaustion?'"

"Perhaps, indeed, they are answering it, but the subject needs study. If there are conditions under which teachers can work for longer periods we should discover them."

"I am most thoroughly in favor of democratic organization of the schools and of changes in the curriculum to bring it closer to the experiences and needs of the children."

Variety in Summer Curricula.

"The curriculum for the summer term of an all-year school should differ from that of other terms. Summer is, of course, the time to teach nature study in the parks and local geography by trips about the city."

"The settlements are, of course, private organizations, working in a far smaller way than the public schools for the welfare of the children. But the settlements do not close their doors in summer. They transfer their work as well as they can to the country, where they maintain camps and summer homes for young people. To some of these places the young folks

FOR YOUNGSTERS AT THE SEASIDE

SIMPLICITY and originality of design recommend these frocks to the mother who is planning her small daughter's seashore wardrobe. This youthful suspender model from Gebruder Mosse comes in a variety of light shades of linen which contrasts prettily with the tucked dimity waist of white that is worn with it. Heavy needlework braid outlining the yoke and flat pearl buttons are its only trimmings.

An apron dress that will please the very tiny girl is shown in the sketch. It is of white pique, with belt and collar of red and black striped linen, and it buttons at the shoulders over wide pleats.

Figured organdie is used in this little afternoon dress for an eight-year-old. A "Mother Hubbard" pleat is smoked at the yoke to give fullness, and a wide sash of colored silk plus white organdie collar and cuffs make it sufficiently dainty for summer tea parties.



Miss Jane Addams, of Hull House, and Miss Lillian Wald, of Henry Street Settlement, who know just how badly city children need an all-year open school better than any other two women in the country.

go only for their vacations; from others they are able to commute to their work."

Public School 70, by the way, will have Bronx Park, Van Cortlandt and Central Park as annexes this summer. The generosity of the Interborough Rapid Transit Company is making it possible for us to take our classes out exactly as Miss Wald suggested that they should study nature and local geography.

Any teacher who wants a rest from teaching, in real human association with children might go out with some

Consistency the Secret of Taste in Dress

THE sage who remarked that the "well dressed woman is the one who knows what to leave off" was indeed a wise person. Many toilets are altogether spoiled by the accessories.

The smart woman sees to it that no inconsistencies appear in her costumes. This fact is probably brought out as forcibly at resort hotels as any place. For example, she would never wear earrings with her riding habit nor pearl drops with her golf clothes. Yet these very things, impossible as they sound, are done by other women, who do not seem to understand the art of dressing well or correctly, though they may try. How many women wear feathered hats or the kind overloaded with flowers and ribbons with outing suits. And there are persons guilty of donning French heels with the Norfolk

coat. These queer combinations have a way of appearing, inexcusable as they are in this age, when so much is said and written about the smart, plain tailored style of dress for sport use or for travelling.

Often we notice a trim, well tailored outfit, quite correct until the neck arrangement is considered. Instead of a smart mannish tie or flat black moire bow or narrow black ribbon, some lacey bow or jabot effect is fastened on with an impossible "breastpin," or even canoes have a way of obtruding themselves.

Rough tweeds, Norfolk and heavy outing shoes were not meant to be worn with sheer lingerie blouses with very low necks and short sleeves. Is it that some women do not observe their associates, those who in every community are faultless in their attire?

For outing and sporting wear to have well hanging skirts, suitable shoes, heavy silk stockings, tailored blouses, smart ties and belts and, above all, good-looking, plain hats, is to be well dressed. Panamas, Leghorns or soft felt hats, but never with fancy trimmings, are the correct head gear for sports or general wear at the fashionable resort as well as at the isolated mountain camp.

Jewelry is decidedly out of place with outing togs. Bracelets are very poor taste. A pair of strong brown awns preparing to send a swift ball or wield a racket are far more attractive when unadorned. Gold beads and strings of pearls have a way of appearing on courts and links, when young women in picturesque blouses would be far more fetching if their necklaces had been left on the dressing table.

Shoes betray the novice in correct dressing as much as any part of the attire. Just any kind will not do. The soiled slipper with floppy ties is far from smart. The correctness of wearing white shoes with anything but white is a much disputed subject. But rest assured that the woman who wears white shoes, high or low, with a dark cloth suit is up to fall decidedly short in other details of correct dressing.

As to evening toilets at the average resort hotel, pretty gowns of satin, chiffon, net or tulle are the thing. These should by all means be cut short, as "trailing garments" are far from smart. For young people skirts should be cut to add in every way to the grace of dancing. If long dinner gowns are worn, they should certainly be allowed to trail. Nothing looks more awkward than to see a person sauntering about the corridors of a luxurious hotel or going into a handsome dining room holding up a gown.

As to the matter of correct jewelry for evening, watches are, of course, barred, unless they are exquisite little jeweled affairs which have no resemblance to timepieces. Alas, leather wrist watches have been known to appear at dinner.

Parents of Former Fresh Airls Contribute to Present Fund

Grateful for Joys and Benefits Derived from Country Vacations by Children, They Are Anxious To Help Reach Needy.

Do New York boys enjoy Fresh Air vacations in the country? Are they benefited by them?

These are two vital tests of the value of the Tribune's Fresh Air work. Perhaps there are persons who are skeptical as to whether the questions may be answered affirmatively.

Here are answers to both of them that seem to go to the root of the matter. They are given in the form in which they came to hand, without the change of so much as a comma. As to good times:

July 6-N. Y. City.

Dear Sir:

Please find check enclosed for \$5 Dollars for your Fresh Air Fund. Years ago my children were sent to the country through your fund. They are young men now, but they tell about the good times sometimes now they had long ago on the farm. With best wishes for your work from

Mrs. R.....

Please don't mention my name.

As to benefits derived:

June 13, 1915.

Dear Sir:

Will you kindly accept this very small gift from Mr. and Mrs. M. in loving memory of their beloved son George, who for some years The New York Fresh Air Fund have helped so freely at times when ill and being a poor boy his parents were happy to have such kind friends in providing his fare to Binghamton and New Berlin. It was the only thing that helped to prolong his life for the next five years. George had a valvular heart trouble and died Nov. 10, 1914. We his parents feel very grateful to you dear friends for all that you ever did for George and Mrs. M. In the future I do hope I may be able to do more in joining you dear ones in helping other poor needy children. With best wishes to all

Yours Truly

Mr. & Mrs.

Here is the truth from, not outsiders, not socialists, but those who know by actual experience the joy and the good the fund brings through its country fortnights. Here, also, is some of the broad cast upon the waters returning after many years. It must have been real fun those boys—now grown to young men—had on the farm years ago if they still step occasionally to talk about it and laugh over it. Those must be real benefits which are derived from a country outing if they, as the parents say above, may lengthen a child's life by five years.

Are you one of those people who refuse to contribute to the Fresh Air Fund and other charities because, as you say, giving to the poor simply encourages them to ask for more? Notice this: Here are some former beneficiaries who have fought their way

DIVORCED FATHER FIGHTS ADOPTION

Wants To Be Guardian of William Mills, 3d, Heir to Million Left by Mother.

Denying that his son, William Mills, 3d, was legally the adopted son of his divorced wife's second husband and asserting his right to act as guardian, William Mills, jr., yesterday asked the Surrogate's Court for permission to intervene in the accounting of the Columbia Trust Company, as trustee of trust funds created for the son and his mother, which was Mrs. Georgia Crossman Lee at the time of her death.

Mrs. Lee was the wife of Thomas Frederick Lee, to whom she was married after she obtained a divorce from Mills. The trusts were created in the will of George W. Crossman, one of the largest coffee importers in the world, the father of Mrs. Lee. He left an estate valued at more than \$5,000,000, of which more than \$1,000,000 was bequeathed to Mrs. Lee (who at the time of her father's death, in 1913, was still Mrs. Mills), in trust, to go to her next of kin at her death. Mrs. Lee died last May, and her son by her first marriage, William Mills, 3d, now eleven years old, is her heir.

While Mills was in California, he says, his son was adopted without the consent of his father by Thomas Frederick Lee, who married the boy's mother. Mills caused the letters of adoption to be vacated. Lee and Emma Kenyon Lee were appointed guardians for the boy in the proceeding over his mother's estate. Mills contends that as father of the boy he is the rightful guardian for the lad and also of his estate.

Another move yesterday in the Surrogate's Court in the estate of George W. Crossman was the filing of a notice of appeal by the Columbia Trust Company, as trustee, and Herman Sienken, partner of Mr. Crossman, from the order of the court judicially settling the account of the trust company as trustee. There was a difference of opinion regarding the manner of computing the interest from the estate. Surrogate Coleman upholding the contention of heirs, from which decision the appeal is taken.

Yellowstone Open to Autos.

[From The Tribune Bureau.] Washington, July 9.—Automobiles henceforth will be allowed in the Yellowstone National Park, Secretary of the Interior Lane announced today. The regulation prohibiting them, it is thought, has prevented many persons from visiting the park. Stephen T. Mather, assistant to the Secretary, in charge of national parks, reports travel in the park this summer breaking all records.

NEW YORK WILL AID WAR-BLINDED MEN

Committee Organizes with Joseph H. Choate at Head—Second Food Ship to Sail.

New Yorkers of national reputation have combined to form a Committee for Men Blinded in Battle, which will try to aid and comfort the soldiers of the warring nations who have given their eyesight for their countries. The officers are Joseph H. Choate, president; Bishop David H. Greer, honorary chairman; John H. Finley, chairman; Sirs. Peter Cooper Hewitt, secretary; Miss D. F. Rogers, assistant secretary, and William Forbes Morgan, Jr., treasurer.

Other members of the committee are ex-President Taft, Herbert L. Satterlee, Senator Thomas P. Gore, Dean Grosvenor, of the Cathedral of St. John the Evangelist, Adolph Lewisohn, Henry Phillips, Jacob H. Schiff and Isaac Seligman.

It is the purpose of the committee, first to aid the sufferers in a physical and financial way, and second, to cheer them in the dependency that always grips the freshly blinded, and to teach them such trades as the sightless can learn.

The Dalhousie, the second ship sent by New York State to Belgium under the supervision of the Committee for Relief in Belgium, will sail next week, laden with food and clothing. The people of this state have been most generous in their subscription to this project. Foremost in the roll of honor stands the little village of Loudonville, which from its population of 128, sent \$300 in food and money to the committee. The largest contribution came from Albany, where \$4,500 was raised by a "tag day."

Contributors	Amount
Adolph Lewisohn	\$10,000
Henry Phillips	5,000
Jacob H. Schiff	5,000
Isaac Seligman	5,000
John H. Finley	5,000
Dean Grosvenor	5,000
Bishop David H. Greer	5,000
Sirs. Peter Cooper Hewitt	5,000
Miss D. F. Rogers	5,000
William Forbes Morgan, Jr.	5,000
Herbert L. Satterlee	5,000
Senator Thomas P. Gore	5,000
ex-President Taft	5,000
Thomas F. Lee	5,000
George W. Crossman	5,000
William Mills, 3d	5,000
Emma Kenyon Lee	5,000
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